

Good Agricultural and Good Handling Practices¹ AUDIT

Person(s) Interviewed: _____

Firm Name: _____

Audit Site(s): _____

Main Address: _____

State: _____ Zip: _____ Telephone No: _____

Fax: _____ E-mail: _____

Auditor(s): _____

Date & Time Arrive: _____ Date & Time Departed: _____

Travel Time: _____ Code: _____

Audit Scope:General Questions

Part 1 – Farm Review

Part 2 - Field Harvest and Field Packing Activities

Part 3 - House Packing Facility

Part 4 – Storage and Transportation

Part 5 – Traceback

Part 6 – Wholesale Distribution Center/Terminal Warehouses.....

Part 6-A – Traceback.....

Did the producer participate in GAP/GHP training?

Yes No

Is there a map that accurately represents the farm operations?

Yes No

Legal Description/GPS/Lat.-Long. of Location: _____

Is there a floor plan of the packing house facility indicating flow of product, storage areas, cull areas, employee break rooms, restrooms, offices?

Yes No

Does the company have more than one packing facility?

Yes No

Are all crop production areas located on this audit site?

Yes No

Is any product commingled prior to packing?

Yes No

Total acres farmed (Owned, leased/rented, contracted, consigned): _____

Products: _____

¹ This program is intended to assess a participant's efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens.

Conditions Under Which an Automatic “Unsatisfactory” Will be Assessed

- An immediate food safety risk is present when produce is grown, processed, packed or held under conditions that promote or cause the produce to become contaminated.
- The presence or evidence of rodents, an excessive amount of insects or other pests in the produce during packing, processing or storage.
- Observation of employee practices (Personal or hygienic) that jeopardize or may jeopardize the safety of the produce.

General Questions

Implementation of a Food Safety Program

Questions		Points	YES	NO	N/A	Doc
1	A documented food safety program that incorporates GAP and/or GHP has been implemented.	15		0		D
2	The Operation has designated someone to implement and oversee an established food safety program. Name _____	15		0		

Worker Health & Hygiene

Questions		Points	YES	NO	N/A	Doc
3	Potable water is available to all workers.	10		0		
4	Training on proper sanitation and hygiene practices is provided to all staff.	15		0		D
5	Readily understandable signs are posted to instruct employees to wash their hands before beginning or returning to work.	10		0		
6	Employees are required to wash their hands before beginning or returning to work.	15		0		
7	All employees and all visitors to the location are required to follow proper sanitation and hygiene practices.	15		0		
8	Employees and visitors are following good hygiene/sanitation practices.	10		0		
9	All toilet/restroom facilities are clean and properly supplied with single use towels, toilet paper, and hand soap or anti-bacterial soap and potable water for hand washing.	15		0		

10	Smoking and eating are confined to designated areas separate from where product is handled.	10		0		
Questions		Points	YES	NO	N/A	Doc
11	Workers with diarrheal disease or symptoms of other infectious disease are prohibited from handling fresh produce.	15		0		
12	There is a policy describing procedures which specify handling/disposition of produce or food contact surfaces that have come into contact with blood or other body fluids.	15		0		D
13	Workers are instructed to seek prompt treatment with clean first aid supplies for cuts, abrasions and other injuries.	5		0		
14	Company personnel are knowledgeable of proper use of pre-harvest and/or post harvest application materials.	10		0		

Comments:

Total points for GENERAL QUESTIONS _____

Total possible =
Less "N/A" _____
Adjusted Total _____
X .7 (70%)
Passing Score _____

This program is intended to assess a participant's efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens.

Part 1 – Farm Review

Water Usage

(15) What is the source of irrigation water (Pond, Stream, Well, Municipal, Other...Specify)?

(16) How are crops directly irrigated (Flood, Drip, Sprinkler, Other....Specify)?

Questions		Points	YES	NO	N/A	Doc
17	Water quality is known to be adequate for the crop irrigation method and/or chemical application.	15		0		
18	If necessary, steps are taken to protect irrigation water from potential contamination.	15		0		

Sewage Treatment

Questions		Points	YES	NO	N/A	Doc
19	The farm sewage treatment system is functioning properly and there is no evidence of leaking or runoff.	15		0		
20	There is no municipal/commercial sewage treatment facility adjacent to the farm.	10		0		

Animals/Wildlife/Livestock

Questions		Points	YES	NO	N/A	Doc
21	Crop production areas are not located near or adjacent to dairy or livestock production facilities.	10		0		
22	Manure lagoons are maintained to prevent leaking or overflowing.	10		0		
23	Measures are taken to restrict access of livestock to the source or delivery system of crop irrigation water.	5		0		
24	Measures are taken to reduce the opportunity for wild or domestic animals to enter crop production areas.	5		0		

Manure and Municipal Biosolids

Questions		Points	YES	NO	N/A	Doc
25	Raw manure is not used as a soil amendment.	10		0		
26	When raw manure is applied, it is incorporated at least two weeks prior to planting or a minimum of 120 days prior to harvest.	10		0		

27	Manure or biosolids are properly treated, composted or exposed to environmental conditions that would lower the expected level of pathogens.	10		0		D
Questions		Points	YES	NO	N/A	Doc
28	Manure or biosolids are properly stored prior to use.	10		0		
29	Measures are taken to minimize recontamination of treated manure or biosolids.	10		0		
30	If composted manure or treated biosolids are used, analysis reports are available.	5		0		D

Soils

Questions		Points	YES	NO	N/A	Doc
31	Previous land use history indicates that there is a minimum risk of produce contamination.	5		0		
32	When previous land use history indicates a possibility of produce contamination, soils have been tested for contaminants and land use is commensurate with test results.	5		0		D

Comments:

Total points for PART 1 _____

Total possible =

Less "N/A" _____

Adjusted Total _____

X .7 (70%)

Passing Score _____

This program is intended to assess a participant's efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens.

Part 2 - Field Harvest and Field Packing Activities

Worker Sanitation and Hygiene

Questions		Points	YES	NO	N/A	Doc
33	The number, condition, and placement of field sanitation units complies with applicable state and/or federal regulations.	10		0		
34	Field sanitation units are cleaned and serviced on ascheduled basis and at a location that minimizes the potential risk for product contamination.	10		0		D
35	Field sanitation units are directly accessible for servicing and directly accessible in the event of a spill or major leak.	10		0		
36	In the event of a major spill or leak of field sanitation units, a response plan is in place.	5		0		D
37	Field sanitation units are properly supplied with single use towels, toilet paper, and hand soap or anti-bacterial soap and potable water for hand washing.	10		0		

Field Harvesting and Transportation

Questions		Points	YES	NO	N/A	Doc
38	Tables, baskets, totes and other harvesting containers are cleaned and/or sanitized prior to use.	5		0		D
39	Damaged or soiled containers are properly repaired or disposed of.	5		0		
40	Harvesting equipment and/or machinery which comes into contact with product is kept as clean as practicable.	5		0		
41	Farm workers are instructed not to use harvesting containers, totes, etc. for carrying or storing non produce items.	5		0		
42	Water applied to harvested product is potable.	10		0		
43	Efforts have been made to remove dirt and mud from product and/or containers before packing.	5		0		
44	Transportation equipment used to move product from field to packing operation or storage and which comes into contact with product is clean.	10		0		

Comments

Total points earned Part 2 _____

Total possible =
Less "N/A" _____
Adjusted Total _____
X .7 (70%)
Passing Score _____

This program is intended to assess a participant’s efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens.

Part 3 - HOUSE PACKING FACILITY

Receiving

Questions		Points	YES	NO	N/A	Doc
45	Product is covered during transportation and staging prior to unloading.	5		0		
46	Prior to packing, product is properly stored and/or handled in order to reduce possible contamination.	5		0		

Washing/Packing Line

Questions		Points	YES	NO	N/A	Doc
47	Source water used in the packing operation is potable.	10		0		
48	Processing water is sufficiently treated to reduce microbial contamination.	10		0		D
49	Water-contact surfaces, such as dump tanks, flumes, wash tanks and hydro coolers, are cleaned and/or sanitized on a scheduled basis.	10		0		D
50	Water treatment (Strength levels and pH) and exposure time is monitored and is appropriate for product.	10		0		D
51	Food contact surfaces are clean and in good condition.	10		0		
52	Product flow zones are protected from sources of contamination.	10		0		
53	Product is not cooled with ice or chilled water. If ice or chilled water is used, answer the following two questions.	10		0		
54	The water used for chilling and/or to make ice is potable.	10		0		
55	Any ice used for cooling operations is manufactured, transported and stored under sanitary conditions.	10		0		

Worker Health and Personal Hygiene

	Questions	Points	YES	NO	N/A	Doc
56	Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from packing area.	10		0		
57	Employees and visitors follow a written policy regarding the use of hair nets/ beard nets in the production area.	5		0		D

58	Employees and visitors follow a written policy regarding the wearing of jewelry in the production area.	5		0		D
----	---	---	--	---	--	---

Packinghouse General Housekeeping

Questions		Points	YES	NO	N/A	Doc
59	Only food grade approved and labeled lubricants are used in the packing facility.	5		0		
60	Chemicals not approved for use on product are stored and segregated away from packing area.	10		0		
61	The plant grounds are reasonably free of litter and debris.	5		0		
62	The plant grounds are reasonably free of standing water.	5		0		
63	Outside garbage receptacles/dumpsters are closed or are located away from packing facility entrances and the area around such sites is reasonably clean.	5		0		
64	Packing facilities are enclosed.	5		0		
65	The packing facility interior is clean and maintained in an orderly manner.	5		0		
66	Floor drains appear to be free of obstructions.	5		0		
67	Pipes, ducts, fans and ceilings which are over food handling operations are clean.	5		0		
68	Glass materials which are above product flow zones are contained in case of breakage.	5		0		
69	Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains or a sufficient distance.	5		0		
70	Measures are taken to exclude animals or pests from packing and storage facilities.	10		0		
71	There is an established pest/rodent control program for the facility.	10		0		
72	Service reports for the pest/rodent control program are available for review.	5		0		D
73	Interior walls, floors and ceilings are well maintained and are free of major cracks and crevices.	5		0		

COMMENTS:

Part 4 – STORAGE AND TRANSPORTATION

Containers & Pallets

Questions		Points	YES	NO	N/A	Doc
74	Packing containers are properly stored and protected from contamination (birds, rodents and other pests, etc.).	10		0		
75	Pallets and other containers are clean and in good condition.	5		0		

Pest Control

Questions		Points	YES	NO	N/A	Doc
76	Procedures are taken to exclude animals or pests from packing and storage facilities.	10		0		
77	There is an established pest control program for the facility.	10		0		
78	Service reports for the pest control program are available for review.	5		0		D
79	Interior walls, floors and ceilings are well maintained and are free of major cracks and crevices.	5		0		

Ice

Questions		Points	YES	NO	N/A	Doc
80	Product is not cooled with ice or chilled water. If ice or chilled water is used, answer the following two questions.	10		0		
81	The water used for chilling and/or to make ice is potable.	10		0		
82	Any ice used for cooling operations is manufactured, transported and stored under sanitary conditions.	10		0		

Storage/Temperature Control

Questions		Points	YES	NO	N/A	Doc
83	The storage facility is clean and maintained in an orderly manner.	5		0		
84	Refrigeration system is working properly	5		0		
85	Storage temperature logs are maintained?	5		0		D
86	Thermometer(s) are checked for accuracy and records are available.	5		0		D

Transportation/Loading

Questions		Points	YES	NO	N/A	Doc
87	Prior to the loading process, conveyances (Trailers) are required to be clean, in good physical condition, free from odors, from obvious dirt and/or debris and capable of maintaining specified temperature.	10		0		D
88	Produce items are not loaded with non-produce items.	5		0		
89	Proper transportation temperatures are required and printed on manifests in order to ensure the quality and safety of product.	10		0		D
90	Trucks and transportation conveyances are loaded so minimal damage to product is caused.	5		0		

COMMENTS:

Total Points Part 4 _____

Total possible =

Less "N/A" _____

Adjusted Total _____

X .7 (70%)

Passing Score _____

This program is intended to assess a participant's efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens.

Part 5 - Traceback

Traceback

Questions		Points	YES	NO	N/A	Doc
91	A documented traceback program has been established.	10		0		D
92	Finished product is traceable to the packinghouse.	10		0		
93	Finished product is traceable to a group of growers.	10		0		
94	Finished product is traceable to the specific grower.	10		0		
95	Finished product is traceable to a group of orchards or fields.	10		0		
96	Finished product is traceable to the specific orchard or field.	10		0		
97	Finished product is traceable to a group of harvest dates.	10		0		
98	Finished product is traceable to a harvest date.	10		0		
99	Finished product is identified with a packing date.	10		0		
100	The operation has practiced a "mock recall" which was proven to be effective.	10		0		D

COMMENTS:

Total Points Part 5 _____

Total possible =

Less "N/A" _____

Adjusted Total _____

X .7 (70%)

Passing Score _____

This program is intended to assess a participant's efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens

Part 6 – Wholesale Distribution Center/Terminal Warehouses

Receiving

Questions		Points	Yes	NO	N/A	Doc
101	All companies that supply fresh produce are required to have passed a third party audit verification of GAP and/or GHP.	5		0		D
102	Conveyances are required to be clean, in good physical condition and free from obvious objectionable odors, dirt and/or debris at time of unloading.	10		0		D
103	Company requires that produce items are required to not be loaded with potentially contaminating products.	5		0		D
104	Refrigerated commodities are monitored for temperatures at time of receiving.	5		0		D

Storage Facility/Temperature Control

Questions		Points	YES	NO	N/A	Doc
105	The facility is clean and maintained in an orderly manner.	5		0		
106	Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from storage and repacking/reconditioning area.	10		0		
107	Refrigerated rooms are monitored for temperature and logs are maintained.	5		0		D
108	Thermometer(s) are checked for accuracy and records are available.	5		0		D
109	Refrigeration system condensation does not come in contact with produce.	5		0		
110	Refrigeration equipment (condensers, fans, etc.) is cleaned on a scheduled basis.	10		0		D
111	Iced product does not drip on pallets of produce stored below.	10		0		
112	The water used for cooling/ice is potable.	10		0		D
113	Manufacturing, storage and transportation facilities used in making and delivering ice used for cooling the product have been sanitized.	10		0		D
114	A policy has been established to recondition or dispose of product which has come in contact with the floor or other potentially contaminating surfaces.	15		0		D
115	Product flow zones are protected from sources of contamination.	10		0		

116	Glass materials above product flow zones are contained in case of breakage.	10		0		
117	The grounds are reasonably free of litter and debris.	5		0		
118	The grounds are reasonably free of standing water.	5		0		
119	Outside garbage receptacles/dumpsters are closed or are located away from facility entrances and the area around such sites is reasonably clean.	5		0		
120	The facility is enclosed.	5		0		
121	Floor drains appear to be free of obstructions.	5		0		
122	Pipes, ducts, fans and ceilings in the facility are reasonably clean.	5		0		
123	Possible wastewater spillage is prevented from contaminating any food storage or handling area by barriers, drains or a sufficient distance.	10		0		

Pest Control

Questions		Points	YES	NO	N/A	Doc
124	Measures are taken to exclude animals or pests from the facility.	10		0		
125	There is an established pest control program for the facility.	10		0		D
126	Service reports for the pest control program are available for review.	5		0		D
127	Interior walls, floors and ceilings are well maintained and free of major cracks and crevices.	5		0		

Repacking/Reconditioning

(If the facility does not repack and/or recondition product, #128 through #142 shall be NOT APPLICABLE.)

Questions		Points	YES	NO	N/A	Doc
128	Repacking/Reconditioning processes are confined to an established location in the facility.	5		0		
129	Food contact surfaces are in good condition; cleaned and/or sanitized prior to use and cleaning logs are maintained.	15		0		D
130	Produce is washed before being repacked.	5		0		
131	Source water used in the repacking operation is potable.	10		0		D
132	Processing water is treated to reduce microbial contamination of the product.	10		0		D

133	Water treatment (strength levels and pH) and exposure time is monitored.	10		0		D
134	Any ice used for cooling produce is manufactured, transported and stored under sanitary conditions.	10		0		D
135	Water used for chilling and/or to make ice is potable.	10		0		D
136	Only food grade approved and labeled lubricants are used in the repacking equipment/machinery.	10		0		D
137	Chemicals not approved for use on product are stored and segregated away from repacking area.	10		0		D
138	Only new containers are used for product repacking.	10		0		
139	Pallets and other containers are clean and in good condition.	5		0		
140	Employees and visitors are required to follow a written policy regarding the use of hair nets/ beard nets.	5		0		D
141	Employees and visitors follow a written policy regarding the wearing of jewelry.	5		0		D
142	Packing containers are properly stored and protected from contamination (birds, rodents, and other pests, etc.)	10		0		

Shipping/Transportation

Questions		Points	YES	NO	N/A	Doc
143	Prior to loading, conveyances are required to be clean.	10		0		D
144	Produce items are not loaded with potentially contaminating products.	10		0		
145	Company has a written policy for the transporters to maintain appropriate temperatures during transit.	5		0		

COMMENTS:

Total Points Part 6 _____

Total possible =
Less "N/A" _____
Adjusted Total _____
X .7 (70%)
Passing Score _____

Part 6-A Traceback

	Questions	Points	YES	NO	N/A	Doc
146	A documented traceback program has been established.	10		0		D
147	Received product is traceable to the supplier.	10		0		
148	Shipped product is traceable to the Wholesale Distribution Center/Terminal Warehouse facility from where it was shipped.	10		0		
149	Product shipped is traceable to the repacker's shipping date.	10		0		
150	Repacked product can be traced to original product identification.	10		0		
151	The facility has performed a successful practice recall.	10		0		D

COMMENTS:

Total Points Part 6A _____

Total possible =

Less "N/A" _____

Adjusted Total _____

X .7 (70%)

Passing Score _____